



This is a digital copy of a book that was preserved for generations on library shelves before it was carefully scanned by Google as part of a project to make the world's books discoverable online.

It has survived long enough for the copyright to expire and the book to enter the public domain. A public domain book is one that was never subject to copyright or whose legal copyright term has expired. Whether a book is in the public domain may vary country to country. Public domain books are our gateways to the past, representing a wealth of history, culture and knowledge that's often difficult to discover.

Marks, notations and other marginalia present in the original volume will appear in this file - a reminder of this book's long journey from the publisher to a library and finally to you.

### Usage guidelines

Google is proud to partner with libraries to digitize public domain materials and make them widely accessible. Public domain books belong to the public and we are merely their custodians. Nevertheless, this work is expensive, so in order to keep providing this resource, we have taken steps to prevent abuse by commercial parties, including placing technical restrictions on automated querying.

We also ask that you:

- + *Make non-commercial use of the files* We designed Google Book Search for use by individuals, and we request that you use these files for personal, non-commercial purposes.
- + *Refrain from automated querying* Do not send automated queries of any sort to Google's system: If you are conducting research on machine translation, optical character recognition or other areas where access to a large amount of text is helpful, please contact us. We encourage the use of public domain materials for these purposes and may be able to help.
- + *Maintain attribution* The Google "watermark" you see on each file is essential for informing people about this project and helping them find additional materials through Google Book Search. Please do not remove it.
- + *Keep it legal* Whatever your use, remember that you are responsible for ensuring that what you are doing is legal. Do not assume that just because we believe a book is in the public domain for users in the United States, that the work is also in the public domain for users in other countries. Whether a book is still in copyright varies from country to country, and we can't offer guidance on whether any specific use of any specific book is allowed. Please do not assume that a book's appearance in Google Book Search means it can be used in any manner anywhere in the world. Copyright infringement liability can be quite severe.

### About Google Book Search

Google's mission is to organize the world's information and to make it universally accessible and useful. Google Book Search helps readers discover the world's books while helping authors and publishers reach new audiences. You can search through the full text of this book on the web at <http://books.google.com/>

614.0979 NOV 20 1912

M7  
A3

Vol. 3

August, 1912

No. 11

*Mississippi Board of Health*  
**Health Bulletin**

B498471 M



**RULES AND REGULATIONS  
OF THE  
Mississippi State Board of Health**

on Hotels, Restaurants, Lunch Counters, Meat Markets  
Slaughter Houses, Milk, Food Stuffs, Bakeries,  
Groceries, Fruit and Vegetable Vendors,  
Bottlers, Soda Fountains, Railroad  
Coaches, Stations, Water Closets and Cess Pools

**THIS BULLETIN IS SENT FREE TO ANY ONE UPON REQUEST**

**Published Monthly by the Mississippi State Board  
of Health, Jackson, Mississippi**

Entered as Second Class Matter, December 30, 1910, at the Post  
Office at Jackson, Mississippi, under Act of July 16, 1894.

Dep. U. of C.  
Ch.

Digitized by Google

# Mississippi State Board of Health

---

W. W. SMITHSON, M. D.....Secretary and Executive Officer

G. S. BRYAN, President, Amory

W. S. LEATHERS, M. D.  
Director Public Health and Sanitation

---

## Officers:

JOHN DARRINGTON, M. D.....Yazoo City  
T. E. ROSS, M. D.....Hattiesburg  
E. A. CHEEK, M. D.....Arcola  
I. W. COOPER, M. D.....Newton  
THEODORE BORROUM, M. D.....Corinth  
S. E. EASON, M. D.....New Albany  
M. J. ALEXANDER, M. D.....Tunica  
J. C. ARMSTRONG, M. D.....Water Valley  
W. W. REYNOLDS, M. D.....Meridian  
W. W. HALL, M. D.....Lumberton  
C. E. CATCHINGS, M. D.....Woodville  
J. R. JIGGITS, M. D.....Canton

# The Aim and Purpose of the State Board of Health

---

The object of the State Board of Health is to protect the public health. It is essentially an organization which has for its purpose the prevention of sickness, the lowering of the death rate and the lengthening of human life. The fundamental principle underlying all of its work is the education of the people. The public conscience must be awakened to better sanitary conditions. Every effort is being made to educate the people of our State on the principles of sanitation and we believe that the citizens of Mississippi will co-operate with the State Board in their effort to decrease human suffering and in the saving of human life increase the material prosperity of our State.

It is not the purpose of the State Board to institute legal proceedings against any citizens of the State for the violation of the rules and regulations in protecting the public health unless it becomes absolutely essential. It is the desire and aim of the Board to aid and educate the people upon sanitary subjects in every practicable way and thereby create a wholesome public sentiment in behalf of the proper sanitary environment. It is a campaign of education and not one of persecution or unjust oppression. There is no reason why every citizen who has the interest and welfare of his fellowmen at heart should not co-operate in this great movement and in this way become a benefactor of mankind.

# INTRODUCTION

In order that the work of the State Board of Health may be made more effective in protecting the health of the people it becomes essential to have a code of rules and regulations dealing with questions of hygiene and sanitation. The State Board of Health is authorized by the Legislature in Chapter 64, Sec. 2489, Code 1906, to make and publish all reasonable rules and regulations necessary to enable it to discharge its duties and powers, to carry out the purposes and objects of its creation, and such reasonable sanitary rules and regulations are to be enforced in the State under the supervision and control of the State Board of Health. The law provides that it is the duty of the County Health Officer to enforce the rules and regulations of the State Board of Health in the prevention and spread of infectious diseases.

In Chapter 64, Section 2487, of the Mississippi Code 1906, the general duties of the State Board of Health are specified. According to this enactment of the Legislature it becomes the duty of the State Board of Health to supervise the health interests of the people, to investigate the causes and means of prevention of endemic and epidemic diseases; the sources of mortality and the effect of localities, habits, employments and conditions upon the public health; to investigate the sanitary condition of schools, prisons, public institutions, railroad and street cars and all public buildings and places of public resort and to recommend such measures of sanitation for them as it may deem advisable, and to prescribe rules and regulations for the conduct of county health officers or any authorized representative of the State Board of Health.

The State Board of Health is empowered by the Legislature to operate under Sections 2495 and 2511, Chapter 64 of the Mississippi Code 1906, and when necessary the enforcement of the rules and regulations of the State Board of Health will be effected under one or both of these sections.

Section 2495, Code 1906. Nuisances.—The State Board of Health, when informed by a County Health Officer, or otherwise, of the existence of any matter or thing calculated to produce, aggravate or cause the spread of any epidemic or contagious disease, or to affect injuriously the health of the public or community, may declare the same a nuisance, and when it does so, it shall notify the district attorney of the district where the nuisance exists, who shall forthwith commence proceedings by information in the circuit court to have the same abated, and the parties in interest shall have five days' notice of the proceedings, which shall be served as in ordinary suits. Such proceedings may be tried by the judge, in term-time or in vacation, in a summary way, and if the matter be urgent, it shall be tried without delay; but the parties in interest shall have a jury if

they demand it, which the judge shall cause to be summoned, if in vacation, returnable at some early day, to be fixed by him, and the matter shall be tried as other causes by judge and jury; and if the matter be found to be a nuisance, the judge shall order the same abated, which shall be executed by the sheriff or other proper officer, and an appeal shall not be allowed therefrom. This section shall not affect the right which municipalities may have to abate a nuisance, or common law and equity proceedings for that purpose. (See Sec. 3319, Code 1906.)

Section 2511, Code 1906. Penalty for violating rules of the State Board of Health.—Any person who shall knowingly violate any of the provisions of this chapter, or any rule or regulation of the State Board of Health, or any order or regulation of the board of supervisors of any county herein authorized to be made, shall be guilty of a misdemeanor, and upon conviction, shall be punished by a fine not exceeding fifty dollars, or imprisoned in the county jail not more than one month, or both.

### **SANITARY REGULATIONS FOR HOTELS AND RESTAURANTS.**

Regulations relative to the conduct and equipment of hotels, and for the inspection thereof.

A hotel within the meaning of these regulations is any inn or lodging house of three or more rooms, where transient guests are fed or lodged for pay in this State.

The term "restaurant" as used in these regulations also includes lunch counters.

1. The Inspectors of the State Board of Health are hereby authorized to enter any hotel or restaurant at all reasonable hours to make such inspection as may be necessary and it is hereby made the duty of every person in the management or control of such hotel or restaurant to afford free access to any and all parts of the same, and render all aid and assistance necessary to enable the inspector to make a full, thorough and complete examination thereof, but no inspector shall violate the privacy of any guest in any room of a hotel without his consent.

2. It shall be the duty of every person keeping, managing or operating a hotel to see that every room and bed which has been occupied by any person known to such keeper, proprietor or operator to have an infectious, contagious or communicable disease at the time of such occupancy to see that such room and bed are thoroughly disinfected in the method prescribed by the State Board of Health before permitting such room or bed to be occupied by any other person.

3. The proprietor of every hotel or restaurant shall keep the same clean and in a sanitary condition.

4. Every hotel or restaurant must be provided with pure and unpolluted water and all cisterns or tanks from which water is taken to be drunk by the guests shall be screened with

#### 4     *SANITARY RULES AND REGULATIONS*

wire gauze so as to prevent the entrance of flies, mosquitoes and other disease breeding insects. The use of the common drink cup is prohibited.

5. The proprietor or keeper of every hotel or restaurant must screen the doors, windows and all openings of the kitchen and dining room with wire cloth, or wire gauze with 18 mesh to the square inch. Every hotel must have all bed-room windows screened or else provide each bed with a mosquito bar for the use of its patrons for protection against flies, mosquitoes and other insects.

6. All hotels shall hereafter provide each bed, bunk, cot or other sleeping place for the use of guests with pillow slips, under and top sheets, the under sheet to be of sufficient size to completely cover the mattress thereof, the top sheet to be of at least equal width and to be at least 90 inches long and folded back at the head so as to cover all such top covering. All such pillow slips and sheets after being used by one guest must be washed and ironed before being used by another guest, a clean set being furnished each succeeding guest.

7. All bedding used in a hotel shall be thoroughly aired in such reasonable manner as shall be approved by the State Board of Health.

8. All hotels shall furnish each guest with a clean towel and the use of the roller towel is prohibited.

9. The refrigerator, ice boxes and cold storage rooms of all hotels or restaurants must be free from foul and unpleasant odors, mold and slime. The kitchen must be well lighted and ventilated, the floor clean and the side walls and ceiling free from cobwebs and accumulated dirt.

10. All dishes, tableware and kitchen utensils must be thoroughly washed and rinsed in clean water after using; food served to customers and then returned to the kitchen or serving room must not again be served.

11. All garbage must be kept covered in barrels or galvanized iron cans and removed daily.

12. Spittoons must not be used in the dining room or other places where food is served.

13. Toilets for employees or public use shall not be located in rooms used for preparing or storing food.

14. In all cities, towns or villages where a system of water-works or sewerage is maintained for public use every hotel therein shall be equipped with suitable water closets for its guests, which water closets shall be connected by proper plumbing with such sewerage system. The wash bowls in the main wash room of such hotel must be connected and equipped in similar manner.

15. In all towns and villages not having a system of water-works every hotel must be provided with sanitary privies, which shall be kept in a clean and sanitary condition.

16. Persons suffering from cancer or any contagious or infectious disease or who have been exposed to a quarantinable

disease shall not be employed in any hotel or place where food is served.

17. No hotel shall keep a hog pen in close proximity thereto.

18. The official representative of the State Board of Health shall upon inspection give each hotel a rating based on the equipment and method employed in the management of the kitchen, store room, dining room, bed rooms and its general sanitation. This rating shall be made purely upon sanitary conditions and the official scores shall be designated as A, B, C and D classes. These symbols shall be used to mean hotels that are "first-class" (A), those that are "second-class" (B), "third-class" (C), and those that are wholly unsanitary (D).

Each hotel shall be informed of its scores and these scores shall be made public.

### **SANITARY REGULATIONS FOR MEAT MARKETS.**

1. All meat condemned by any representative of the State Board of Health or authorized inspector shall be destroyed or rendered unfit for human food. Such destruction shall be effected by slashing the condemned meat and by saturating the same with kerosene or other chemical compound. Any inspector of the Board of Health is hereby empowered to seize and condemn any tainted or unwholesome meat in any meat market or when offered for sale upon the wagon. Any inspector is hereby authorized to enter any building, structure or premises to inspect and examine any meat contained therein.

2. All meat markets or other places where meat is sold or distributed must be kept clean, well lighted and ventilated. The back room of the meat market must be kept free from filth-collecting plunder and be at all times in a sanitary condition.

3. When an inspector or officer of the State Board of Health finds any meat market in an unsanitary condition, he is authorized to require such conditions as will make the sale of meat safe and sanitary.

4. The side walls, ceilings, furniture, receptacles and implements of the meat market shall at no time be kept in an unclean, unhealthful and unsanitary condition.

5. The floor of every meat market in the State shall be scrubbed at least three times each week and kept clean.

6. The meat must not be exposed outside to flies and dust.

7. In every meat market, each room wherein meat is handled or stored shall be complete'y screened at doors, windows and other openings, with wire gauze, with 18 mesh to square inch, and such gauze, when rusted or otherwise rendered pervious to insects shall be removed and replaced with impervious gauze. All meat markets must be screened and free from flies.

8. No other business causing unsanitary conditions must be conducted in the same room with the market.

9. Managers or owners of meat markets must require em-

## 6 *SANITARY RULES AND REGULATIONS*

ployees to be cleanly. The aprons, frocks or clothing worn by employees who handle meat or meat food products must be of a nature that is readily cleansed and made sanitary, and only clean garments shall be worn.

10. No person suffering from a contagious or infectious disease shall be employed in any capacity in any meat market in this State, nor shall any convalescent from diphtheria, pneumonia, variola, or typhoid, be employed until permission is granted by the County Health Officer.

11. Scraps of meat, offal, bones and other organic matter shall not be left exposed to the atmosphere of the room, but must be kept in a closed receptacle, which must be emptied at least once daily. Also the meat for sale shall not be kept exposed to the air except in such quantities as are needed for immediate use, but it shall be kept in refrigerators or ice chests.

12. The refrigerators and all meat hooks must be kept perfectly clean. No tainted meat or cheese shall be placed in the refrigerator. The refrigerator or metal boxes must be kept dry on the inside. The refrigerator and metal hooks must be scoured with hot water and lye not less than once a week and oftener if necessary to keep the refrigerator free from odor. After scouring it should be washed with a solution of common soda.

13. Every meat market shall have an ample supply of water with a properly equipped lavatory convenient to the cutting block and counter, furnished with soap and towels for the use of operators.

14. All sausage meat must be made under sanitary conditions, and if there be double screening it shall be ground within the second enclosure.

15. All vehicles and wagons used for transporting meat shall be kept in a clean and sanitary condition. The meat must be protected from flies and dust while being transported from the slaughter house to the market, by being covered or wrapped in a clean, white cloth. The peddling of meat on the street is prohibited unless wrapped in clean cloths or kept in a clean, closed box so as to avoid contact with flies and dust.

16. Water closets must not be in the compartment in which meat or meat products are stored, handled, prepared or offered for sale. Where a water closet is located in a room opening into the meat market, the door connecting the room must be screened, and no meat must be handled in the room where the closet is located and said closet shall be kept fly proof and in a sanitary condition.

17. Spitting on the floor, wall or any place other than in a cuspidor provided for such purpose with disinfectant solution is prohibited, and it is made the duty of the market master, or such person as has charge of the market, either as owner, lessee or manager, to report promptly any violation of this regulation to the Local Health Officer.

18. The use of sawdust, shavings and other dust creating refuse for floor covering is prohibited.

## SANITARY REGULATIONS OF SLAUGHTER HOUSES.

1. No person, firm or corporation shall erect, maintain or keep any slaughter house upon the bank of any river, running stream or creek; or throw or deposit therein any dead animal, or part thereof, or any of the carcass or offal therefrom; nor throw or deposit the same into or upon the banks of any river, stream or creek, which shall flow through any city, town or village containing two hundred or more inhabitants; or erect, maintain or use any building for slaughter house at any place within one-fourth of a mile of any dwelling house or building occupied as a place of business. Any slaughter house so situated is hereby a nuisance.

2. No person, firm or corporation shall slaughter for sale any animal afflicted with a contagious or infectious disease which would be dangerous to men, to-wit: Actinomycosis, anthrax, charbon, aphthous fever (foot and mouth disease), erysipelas, blackleg, cholera, pleuro-pneumonia, diphtheria, glanders or farcy, hog cholera, measles, cowpox, pyemia, septicemia, Texas or tick fever or tuberculosis.

3. No person, firm or corporation, shall slaughter for sale any young calf less than four weeks old, pigs less than five weeks old, or lamb or kid less than eight weeks of age; or any foetal meat from an unborn or stillborn animal; or any animal which has died from any disease or injury or poison of any kind whatsoever; or any animal ill with parturient fever, or overheated or in an exhausted condition.

4. No meat which after slaughter is found to be abnormal or diseased shall be sold or offered for sale, but shall be condemned and destroyed.

5. No person when suffering or infected with any infectious or contagious disease, the contagion of which may be transmitted through the meat, shall slaughter any animals for sale or shall dress or handle the carcasses or meat which shall be offered for sale.

6. No blown, stuffed, putrid, impure, or unhealthy or unwholesome meat or fish, bird or fowl shall be bought, sold or offered for sale for human food.

7. The ceilings, walls, pillars, shelves, doors, etc., of rooms in which slaughtering is done shall be white-washed or painted at least once yearly, unless they are washed, scrubbed or otherwise disinfected monthly and shall be washed, scraped, painted or otherwise treated as required by the Board of Health or its agents; they shall be kept sanitary and free from dirt and cobwebs. When floors, tables, shelves or other parts are so old or in such poor condition that they cannot be made readily sanitary they shall be removed and replaced by suitable materials. The drainage of the slaughter house or slaughter house yard must be sufficient to prevent filth pools, the breeding of

## 8 *SANITARY RULES AND REGULATIONS*

flies and hog wallows either around or under the slaughter house. The water supply used in connection with the cleaning or preparing must be pure and unpolluted. The storage of hides within the slaughter house is expressly prohibited and likewise there shall be no boiling of offal within the slaughter house.

8. Every person on leasing or operating any place, room or building whereby cattle, sheep or swine are killed or dressed or any market, public or private, shall cause such place, room, building or market to be kept at all times thoroughly cleansed and purified, and all offal, fat, blood, garbage, manure or other offensive refuse shall be removed therefrom at least once every 24 hours, if used continuously; or if used only occasionally within 24 hours after using; and the floors of such building, place or premises shall be so constructed that they can be flushed and washed clean with water. No blood pit, offal pit or privy well shall remain or be constructed within such place, room or building. The doors and windows must be screened to exclude flies.

9. Where slaughtering is done in the open the blood, offal and other offensive matter shall not be left upon the surface of the ground, but must be buried or burned. The blood and offal must be disposed of in such a way as not to permit therefrom offensive effluvia.

10. All water closets shall be entirely separate from rooms in which carcasses are dressed or meat or meat food products are cured, stored, packed, handled or prepared.

11. The feeding of hogs or other animals, to be used for food, upon the refuse or offal of slaughter houses is prohibited; nor shall swine be kept within 200 feet of the slaughter house.

12. No person, firm or corporation shall keep or use any mark, stamp or brand for marking, stamping or branding any slaughtered meat as practiced by the Federal Meat Inspectors, unless allowed by the Federal Government or by the State Board of Health or by the State Livestock Sanitary Commission.

13. The State Board of Health, its officers, members, inspectors and employees shall have access at all times of any slaughter house or other locality where the slaughtering is done and no one shall interfere with such visits or inspectors.

### **TO REGULATE THE PRODUCTION AND SALE OF MILK AND MILK PRODUCTS.**

1. No person, himself or his servant, agent or employee, or as the servant, agent or employee of another, shall sell or deliver for consumption as milk, or have in his possession or custody with intent to sell or deliver for consumption as milk;

(a) Any milk to which water or any foreign substance has been added, which then shall be known as adulterated milk.

(b) Milk concerning which any misrepresentation has been

made, orally, by writing, by printing, by signs, marks, labels or otherwise.

(c) Milk produced by diseased cows, or by cows which have been fed unwholesome food or have been furnished contaminated water.

(d) Milk which has been produced, stored, handled or transported in an improper, unlawful, unclean or unsanitary manner.

2. For the purposes of this order the term adulterated milk shall mean:

(a) Milk containing less than three and a half per cent of butter fat.

(b) Milk containing less than eight and a half per cent of solids other than butter fat.

(c) Milk containing any pathogenic or disease germs.

(d) Milk drawn from cows within eight days before or five days after parturition.

(e) Milk from which any part of the cream has been removed.

(f) Milk which has been diluted with water or any other fluid.

(g) Milk to which has been added or into which has been introduced any coloring matter or chemical or preservative or deleterious or filthy substance, or any foreign substance whatsoever.

(h) Milk drawn from cows kept in a filthy or unhealthy condition.

(i) Milk drawn from any sick or diseased cow, or cow having ulcers or other running sores.

(j) Milk drawn from cows fed unwholesome food, brewer's grain, or vinegar slops or swill.

(k) Milk in any stage of putrification or showing any abnormal color, consistency or stringiness.

(l) Milk contaminated by being kept in stables containing cattle or other animals.

3. No person, by himself, or by his servant or agent or as the servant or agent of any other person, firm or corporation, shall exchange or deliver within the State of Mississippi any milk, skimmed milk or cream which contains more than 500,000 bacteria per cubic centimeter.

4. Nothing in this order contained, however, shall be so construed as to prohibit the sale of skimmed milk, or of soured milk, if the receptacle containing same, and in which or from which it is sold, is plainly marked with the words "Skimmed Milk" or "Soured Milk," respectively, distinct and conspicuous, permanently attached to the container and above the center of same, and to be of uncondensed Roman letters and in length said letters to be at least one tenth of the height of the container on which they are placed; or if such skimmed or soured milk shall be contained in glass bottles then the required words shall be distinctly printed on the top or cover of same and also shall be printed upon a red tag which shall be attached to same.

## 10    *SANITARY RULES AND REGULATIONS*

### **General Dairy Regulations.**

1. No person shall engage in the production of milk for sale in any town or city, nor shall any person engage in the handling of milk for shipment into any town or city until he has obtained a permit or license from the local health authority. This permit shall be renewed on or before the first of April of each year and may be suspended or revoked at any time by the local health officer or by the Mississippi State Board of Health or their agents.

2. The cow stables for the cows supplying milk or milk products for sale shall be used for no other purpose than for keeping cows, and shall be light, well ventilated and clean. The entire inside of the dairy barn, including the cow stables, partitions, walls, beams, ceiling and shelves shall be white-washed or painted at least once each year, and in the spring time, unless construction renders it unnecessary. The floors shall be sound.

3. Every milk farm should be provided with a milk room that is clean, light and well screened, situated at a distance from the barn and all toilets and outhouses. It shall be used for no other purpose except the cooling, handling and storage of milk and allied products. Where no separate milk room is provided the milk must be handled under conditions approved of by the State Board of Health.

4. When required by the State Board of Health or by the county or city health officer all dairy cows giving milk for sale, shall be subjected to the tuberculin test by a competent veterinarian. Every diseased (reacting) cow shall be removed from the herd and no milk from such cows shall be offered for sale.

5. Cows, especially the udders, shall be clean at the time of milking.

8. No person shall milk cows, or strain, bottle, distribute or otherwise handle milk for sale, or the utensils used in the production, handling or distribution of milk when suffering or afflicted with, or convalescing from infectious, contagious disease, who has recently had typhoid fever, or who is suffering from a disease transmissible through milk, or who is nursing or tending to a person ill with an infectious disease.

9. The State Board of Health, its members, officers, agents and appointees, shall at all times have access to all dairies or other places where milk is produced for sale, and to all establishments, plants, depots and stores wherein milk is kept or stored for sale; and it is unlawful for any person to prevent or attempt to prevent such access, and such prevention or attempted prevention shall be deemed a violation of this order.

6. All manure shall be removed daily from the dairy barn and deposited not within two hundred feet of where the milk is obtained or handled or stored.

### **Dairy Premises and Utensils.**

1. The surroundings of every dairy must be kept in a sanitary condition. The utensils used in handling of milk, cream and bi-products of milk must at all times be kept in a clean and wholesome condition.

2. No person, firm or corporation shall sell, or offer for sale, milk or milk products which are produced under unsanitary conditions.

3. No milk intended for sale shall be put into bottles, or other utensils until the said bottles or other utensils have been thoroughly washed and cleansed.

4. Any person, firm or corporation who receives from any dairy, farm or creamery any cans, bottles or other vessels any milk or cream intended to be sold as food for man, when such cans, bottles or vessels are to be returned, shall cause the said cans, bottles or vessels to be thoroughly washed and cleansed before return shipment.

5. No milk bottles, cans, pails or other utensils shall be washed in any water which has been contaminated by sewerage of any kind.

6. At every dairy farm, or where milk is produced or sold, unless under-ground sewerage exists, there shall be maintained one or more sanitary privies or closets, which shall be built tight with spring doors, or spring lids on the seats, with tubs for retaining the excrementitious matter, and completely screened to prevent flies from having access to the body discharges; the wire screen must be in good repair; the material which collects in the tubs shall not be thrown upon the surface of the ground, nor into any stream, but shall be buried or burned. No urinal shall be adjoining any room in which milk is handled.

7. Bottles of milk shall not be left with any family in which there is a case of typhoid fever or any other infectious disease that may be transmitted through milk, but milk may be delivered to such families by pouring it into vessels furnished by the said families. In event these bottles are left they cannot be removed without the written permission of the health authorities.

### **GROCERIES.**

1. All grocery stores and wherever food products are sold the floors must be kept clean and free from litter and accumulated dirt.

2. The counters, shelves, drawers and bins must be kept clean and free from foreign odors. All fruit and vegetables usually eaten without being cooked must be screened.

3. Whenever fruit, vegetables and groceries are exposed

## 12 *SANITARY RULES AND REGULATIONS*

near the door and on the sidewalk they must be placed at least 18 inches above the ground.

4. All lard, sugar and such food products must be kept well covered and handled under sanitary conditions.

5. Back shops and cellars must be kept clean and well ventilated and lighted.

6. Persons suffering from cancer or infectious diseases shall not be employed in the sale of food products.

### **FRUIT AND VEGETABLE VENDORS.**

No person or persons engaged in the peddling or vending of fruits, vegetables or other perishable food products shall be permitted to openly display any of the aforesaid products on any wagon, hack, buggy or any other vehicle used for the transportation of said products unless said fruits, vegetables and other perishable products be encased in glass or properly screened with cloth so as to afford protection from flies and dust.

### **BOTTLERS.**

Bottles of carbonated or other drinks, waters, etc., shall be thoroughly washed and rinsed in clean water. All bottles before same are filled shall be thoroughly cleansed inside and outside, removing therefrom all accumulated sediment or stain, particularly on or around the neck of the bottle. The sanitary requirements, governing bottling establishments shall be thus provided for as in buildings and places wherein food is manufactured or sold.

### **SODA FOUNTAINS.**

1. Glassware, spoons, etc., used at soda fountains or refreshment stands shall be thoroughly washed and rinsed in clean water. In soda fountains the cans and bottles shall be thoroughly washed before refilling. Draft tubes shall be kept clean. Drainage boards, sinks, shafts, etc., on which glasses are kept must be at all times in a sanitary condition.

2. All jars, dip cans, bowls, packers or other containers used in dispensing ice cream, ices, crushed fruits and nuts at soda fountains or other places must be kept covered so as to protect said articles from flies and dust. All stores in which soda water or refreshments of any kind are sold on draft must be screened with wire gauze not less than 18 mesh to the square inch, or else be provided with electric fans.

**FOODSTUFFS—PREPARATION AND SALE.  
BAKERIES—CONSTRUCTION AND  
MAINTENANCE.**

1. No person shall manufacture or offer for sale, bread-stuffs, cake, pastry, candy, confections, or other articles of food—

(a) Containing any substance which lowers, depreciates, or injuriously affects its quality, strength, purity or wholesomeness.

(b) Containing any cheaper or inferior substances than it is represented to contain.

(c) Which is in imitation or sold under the name of any other article.

(d) From which any valuable or necessary ingredient has been abstracted or omitted.

(e) Which is colored, coated, polished powdered, or by any other means is made to appear of greater value than it is.

2. No person shall expose, sell or offer for sale any bread-stuffs, cakes, pastry, candy, confectionery, or dried fruits outside of any buildings, in any open window or doorway, or on any sidewalk, street, alley, or thoroughfare, except they be covered so as to protect them thoroughly from flies, dust and dirt.

3. No person shall sell or offer for sale any butter or cheese except the same be covered so as to protect it thoroughly from dust and dirt.

4. Any place used for producing, mixing, compounding, or baking, for selling or for the purpose of a restaurant, bakeshop, or hotel, any bread, biscuit, crackers, rolls, cakes, macaroni, pie, or any food products of which flour or meal is the principal ingredient shall be deemed a bakeshop. The regulations of this resolution shall apply also to places, rooms, or buildings where candy is prepared or manufactured.

5. Any place used as a bakeshop shall be provided with floors of closely joined impervious material which can be thoroughly cleaned.

6. Every baker or other person in charge of any bakeshop shall keep the floors, side walls, ceilings, woodwork, fixtures, tools, machinery, and utensils in a thoroughly clean and sanitary condition, and every bakeshop shall be provided with adequate ventilation so as to insure a free circulation of air at all times.

7. The door and window openings of every bakeshop shall during fly season be provided with sound screens of mesh sufficiently fine to keep out flies and other insects. (18 mesh to sq. inch.)

## 14 *SANITARY RULES AND REGULATIONS*

8. The sidewalls and ceilings of every bakeshop shall be well plastered or sheathed with metal, wood or tile. All plastered walls or ceilings shall be kept limewashed or calcimined or shall be painted with oil paint, and all woodwork in every bakeshop shall be well oiled and painted and washed clean or white-washed every six months.

9. Every bakeshop shall be provided with adequate plumbing, including suitable washstands. No water-closets shall be entered from or shall be in direct communication with the bakeshop. Every washstand in a bakeshop shall be provided with clean towels at all times.

10. No person shall sleep in a bakeshop, and the sleeping places of persons employed in bakeshops shall be kept separate from the place where flour or meal or food products are handled, or stored.

11. No domestic animals shall be permitted in a bakeshop or place where flour or meal is stored in connection with a bakeshop.

12. Every owner or person in charge of a bakeshop shall be required to keep himself and his employees in a clean condition and suitably clothed while engaged in the production, handling, or selling of bakery products and shall provide a dressing room separated from the place where flour and meal is stored or kept.

13. Receptacles for expectoration, of impervious material, cleaned at least once in every 24 hours, shall be maintained and kept by the person in charge of every bakeshop, and no attendant or other person shall spit on the floor, side walls, or on any place in such bakeshop.

14. No person who has tuberculosis, a venereal, or other communicable disease shall work in a bakeshop, and no person in charge of such bakeshop shall require, permit or suffer such a person to be employed.

15. Every bakeshop which shall not be kept in a cleanly condition, free from rats, mice, and vermin and from matter of an infectious or contagious nature, is hereby declared to be a public nuisance, and it shall be the duty of the sanitary inspector to cause the same to be abated.

16. All bread made in the bakery must be wrapped in clean paper, each loaf separately, before being distributed for sale. All bakeries must be thoroughly screened.

17. All vehicles from which any biscuits, bread, candy, or other products are delivered or sold shall be kept in a clean and sanitary condition.

## **RAILROAD COACHES AND STATIONS.**

1. All railroad coaches used by passengers shall be provided with toilet facilities which shall at all times be kept in a clean and sanitary condition. The floors of the toilets shall be of impervious material, and shall be washed with an approved disinfectant solution at the end of every run. The seat, hopper and wood work of these toilets shall be cleaned and washed with a disinfectant solution at the end of every run. Every closet shall be provided with proper ventilation sufficient to maintain purity of atmosphere. The use of the roller towel is prohibited in railroad coaches.

2. No railroad coach shall be swept or dusted while occupied by passengers. All railroad coaches and street cars shall at all times be kept in a clean and sanitary condition. Necessary cleaning may be done with a hand brush and dustpan, if no dust is raised thereby. Sweeping shall be done only after sprinkling water, moist sawdust or damp paper, or any material which prevents the rising of dust. Wood work shall be wiped down with a damp cloth, and dry dusting with feathers, or a dry cloth shall not be practiced; a vacuum cleaner is recommended wherever possible.

3. All spittoons or cuspidors shall contain sufficient water to stand one-half inch deep in the bottom. They shall be emptied, washed and disinfected with an approved disinfectant at the end of every run.

4. All coaches shall be thoroughly cleaned, dusted, sunned and aired at least once each month. Cleaning shall include the removal from the car of every thing movable, thoroughly sweeping down the woodwork, scrubbing the floors, dusting the carpets and seats, and fumigating the interior of the car with a disinfectant whenever it has become infected by a person known to have a contagious disease.

5. All railroad coaches must be provided with pure and unpolluted water for drinking purposes, and the use of the common drinking cup is prohibited.

6. Conductors, brakemen and porters shall be authorized by the railroad authorities to see that these regulations are complied with, and they shall be also required to call the attention of the passengers expectorating on the floor to the law prohibiting such a dangerous practice, and shall at once supply such passengers with cuspidors.

## **STATIONS.**

1. Waiting rooms, offices, and other portions of railroad stations shall at all times be kept in a clean and sanitary condition. Sweeping shall not be done in the presence of waiting passengers except in stations which are open continuously. In these stations sweeping shall be done only after sprinkling the floors with water, or throwing on it damp sawdust or other ab-

## 16 *SANITARY RULES AND REGULATIONS*

sorbent material to prevent the rising of dust. The woodwork shall be rubbed down with a damp cloth, and dry dusting with feathers or dry cloths shall be prohibited.

2. Sufficient cuspidors shall be furnished for the use of waiting passengers. All cuspidors shall contain sufficient water to stand one-half inch deep in bottom, and shall be washed and disinfected with an approved disinfectant at least once every day.

3. All stations shall be thoroughly cleaned, dusted and aired at least once each week. Cleaning shall include thoroughly wiping down the woodwork with a damp cloth and scrubbing the floors.

4. Every railroad station shall be provided with proper closets where water and sewerage are available; these shall be water-closets which shall be connected with the public sewerage. Where water and sewerage are not available, closets shall be built in accordance with the provisions regarding the construction of closets of the Board of Health; they shall at all times be kept in a clean and sanitary condition.

5. The use of the roller towel is prohibited in all railroad stations.

6. The use of the common drinking cup is prohibited in all railroad stations.

### **PRIVIES AND CESS-POOLS.**

1. No privy-pit, cess-pool or reservoir into which any privy, water-closet, stable, sink or other receptacle of refuse or sewage is drained, shall be constructed or maintained in any situation or in any manner whereby, through leakage or overflow of its contents, it may cause pollution of any well, spring or other source of water used for drinking or culinary purposes; nor shall the overflow from any such reservoir or receptacle be permitted to discharge into any public place or in any wise whereby danger to health may be caused. And every such pit, reservoir or receptacle shall be cleaned and the contents thereof removed at such times and under such precautions as the Board of Health may prescribe.

2. Sewers, drains, etc. All house-sewers or drains for the conveyance of deleterious or offensive matters shall be water-tight, and the plans and methods of their construction shall be subject to the approval of the local Board of Health. In streets or avenues where public sewers are or shall be constructed, the Board of Health may order house-connections to be made therewith.

UNIVERSITY OF MICHIGAN



3 9015 07420 8516

